



BRIDGEWOOD MANOR
- HOTEL & SPA -
Chatham Kent

Be Merry & Bright

CELEBRATE IN STYLE THIS 2022





Celebrate the festive season in style this year at Bridgewood Manor Hotel & Spa.

Our warm, welcoming atmosphere and fantastic service mean that there is no better place to spend the holidays this year.

Whether you are spending quality time with family and friends or organising a party with colleagues, we have the perfect package for you.

Let our team make every moment of your Christmas magical as we welcome you to Bridgewood Manor Hotel & Spa.





Traditional Christmas Party Nights

Put on your dancing shoes and get ready to celebrate the festive season in style. Meet your fellow party goers in the bar on arrival, then enjoy a delicious three-course meal and dance the night away with our resident DJ.



PRICE AND AVAILABILITY

25, 26 Nov, 8, 11, 15, 18 Dec	2, 3 Dec	9, 10, 16, 17 Dec
£42.00	£48.00	£50.00

Private parties available on the above dates and alternative dates between November and January. To check availability and prices, call the events team.

Comedy Dining – Phoney Towers

Friday 18th November - £50.00

Doomed hotel owner Basil and his blundering waiter Manuel bring their comedy antics all the way from The Fawley Towers Hotel to Bridgewood Manor Hotel. Featuring a 3-course meal, comedy show and disco until 1:00am, you'll laugh the evening away at their hapless high jinks. Just remember whatever you do... don't mention the war! Strictly over 18's only.

Arrival: 7:00pm Dinner Served: 7:30pm
Carriages: 1:00am

Mamma Mia Tribute Evening

Friday 25th November - £50.00

Gimme! Gimme! Gimme! a fantastic night of Abba songs! Enjoy a 3-course meal and sing along to Abba's greatest hits, performed by the duo Abalicious. After the show, dance the night away with our resident DJ until 1am. Strictly over 18's only.

Arrival: 7:00pm Dinner Served: 7:30pm
Carriages: 1:00am

Arrival:
7:00pm
Dinner served:
Between 7:30 & 8:30pm
Carriages:
1:00am
Fridays & Saturdays
12:00am
Thursday & Sundays



The Menu

STARTERS

Parsnip & apple soup (vg) (gf)
Spiced whipped cream

Ham hock & smoked chicken terrine
Butter brioche, celeriac & horseradish remoulade

Pumpkin & Applewood cheese tart (vg) (v)
Beetroot syrup & piquanté peppers

MAINS

Roast turkey (gf)
Served with sage & onion stuffing, honey baked root vegetables & herb roasted potatoes

Grilled fillet of salmon
Parmentier potatoes, wilted greens, carrots & parsley & pea butter sauce

Vegetable Wellington (v) (vg) (gf)
Roasted root vegetables, herb tomato sauce

DESSERTS

Traditional Christmas plum pudding
Brandy sauce

Rich chocolate fudge gateaux
Vanilla bean ice cream

Fruits of the forest brûlée
Flavoured brûlée with blackcurrant, redcurrant, strawberry, and blackberries, brown sugar biscuits

(v) denotes vegetarian (vg) denotes vegan option available (gf) denotes gluten free version available

If you have any concerns regarding food allergens please ask a member of our team and you will be provided with detailed information on each dish.

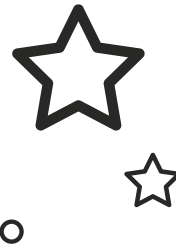
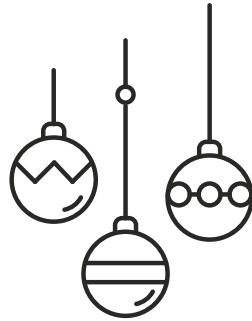
Please note all dietary requirements must be advised in advance



Festive Lunches

Enjoy a relaxing festive lunch in Squires Restaurant. Catch up with friends and family over a delicious three-course lunch available throughout December.

Lunch served: 12:30pm – 2:30pm



Festive Afternoon Tea

Enjoy a relaxing Festive Afternoon Tea in one of our comfy lounge areas. Catch up with friends or colleagues over our delicious Festive Afternoon tea.

Book with our Reception Team on 01634 201333
reception@bridgwoodmanorhotel.com



Menu

STARTERS

Parsnip & apple soup (vg) (gf)
Spiced whipped cream

Ham hock & smoked chicken terrine
Butter brioche, celeriac & horseradish remoulade

MAINS

Roast turkey (gf)
Served with sage & onion stuffing, honey baked root vegetables & herb roasted potatoes

Vegetable Wellington (v) (vg) (gf)
Roasted root vegetables, herb tomato sauce

DESSERTS

Traditional Christmas plum pudding
Brandy sauce

Rich chocolate fudge gateaux
Vanilla bean ice cream

Menu

SANDWICHES

Hen's egg mayonnaise (v)

Smoked salmon & prawn
With dill & rocket 'salad cream'

Houmous & avocado (v)

Roast turkey
With cranberry relish & watercress

Warm plain & fruit scones
Served with clotted cream & red berry preserve

Dark chocolate & caramel opera cake,
Crisp brandy snap tuille

Mince pie
With cherry compote & brandied cream

Mini Christmas cake

PRICE AND AVAILABILITY

Monday – Thursday
throughout December

£30.00
PER PERSON

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PRICE AND AVAILABILITY

Monday – Thursday
throughout December

£20.00
PER PERSON

Festive Sunday Carvery

Why not bring the family along to our delicious four-course Carvery lunch during the festive season? Enjoy a choice of three roast meats with all the festive trimmings.

Lunch served from 12.30pm - 2.30pm in Squires Restaurant

Menu

STARTERS

Fresh seasonal soup (v)
Freshly baked bread rolls

Selection of fish and deli meat platters
Butter brioche, celeriac & horseradish remoulade

Selection of Chef's salads (v)

CARVERY

Oven-roast turkey breast
Honey baked gammon

Roast top side of beef
Leek & Stilton crumble (v)
Roast potatoes, Yorkshire puddings, pigs in blanket, traditional roast vegetables & gravy

DESSERTS

Chef's selection of homemade desserts, crumble & fresh fruits

A selection of British & continental cheese with biscuits & chutney

Tea, coffee & mince pies

PRICE AND AVAILABILITY

4, 11 & 18 December

£30.00
PER PERSON

£19.50
AGED 5 - 12

FREE
AGED 4 & UNDER



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Christmas Day

Celebrate Christmas Day with friends and family and make it a truly memorable occasion. You will be greeted with a complimentary Bucks Fizz on arrival, followed by a five-course lavish lunch; all you need to do is relax and enjoy the day.

Arrival from 12:30pm, Lunch served at 1:00pm in the Hythe Suite

Menu

STARTER

Trio plate of starters
Roasted butternut squash & parsnip soup (v)
Herb parsnip shard

Quenelle of chicken liver parfait, Granary shards

Prawn & crayfish tian,
Bloody Mary crème fraiche,
mixed cress

TO FOLLOW

Lemon sorbet

MAINS

CHOOSE FROM

Turkey roulade with apricot & thyme stuffing
Pork chipolatas, sage & onion stuffing, roast root vegetables, roast potatoes, bacon & chestnut sprouts

Feuille de Bric strudel:
butternut squash, harissa,
kale & vegan feta (vg)
Lemon, tomato, red onion & herb salsa

Grilled fillet of salmon
Caraway scented wilted greens, parsley & pea vinaigrette

DESSERT

Trio plate of desserts
Christmas plum pudding ice cream

Dark chocolate pavé
Chantilly Cream

Russet apple & oatmeal crumble

TO FINISH

English cheese selection;
Mature Cheddar,
Somerset Brie & Stilton
Savoury biscuits,
fruit chutney
From our cheese station

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PRICE AND AVAILABILITY

£90.00
PER PERSON

£45.00
AGED 5 - 12

FREE
AGED 4 & UNDER

Boxing Day

After all the fun of Christmas Day, let us take care of the cooking and of course the washing up! Join family and friends at our delicious four-course Boxing Day Carvery lunch.

Lunch served from 12.30pm-2.30pm

Menu

Soup station
Selection of artisan breads

Charcuterie, pâté & presses
Selection of continental meats
Assorted pâtés & cold meat presses
Pickled vegetables, chutneys & relish, seafood platter

Selection of salads

Carvery
Roast leg of lamb
Roast shoulder of pork
Creamy chicken & chickpea curry
Fillet of trout, shrimp & spring onion butter
Butternut squash & sweet potato crumble (v)
Roast potatoes, braised rice steamed green vegetables, roast winter root vegetables

Desserts
Assorted hot & cold desserts
Cheese selection, savoury biscuits, fruit chutney



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PRICE AND AVAILABILITY

26 December

£45.00
PER PERSON

£22.50
AGED 5 - 12

FREE
AGED 4 & UNDER

Residential Packages



Christmas Eve

Arrive at the hotel and join us for a cream tea buffet between 3pm – 4pm.

Check in to your bedroom and then relax and unwind with a dip in the pool, or maybe treat yourself to a spa treatment.

In the evening, enjoy a glass of mulled wine before heading to dinner in Squires Restaurant. Dinner will be followed by live entertainment with Jason Allen, performing hits by Michael Bublé and Christmas classics.

Christmas Day

Start the day with a hearty full English breakfast, then the morning is yours to spend relaxing with family and friends.

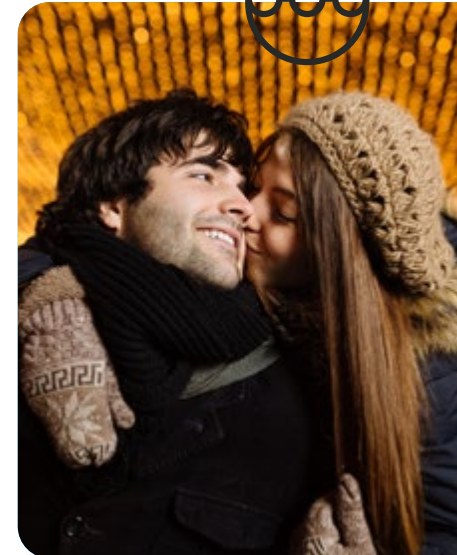
A welcome glass of Bucks Fizz is served in Squires Bar, followed by a sumptuous Christmas Lunch at 2:00pm. Dinner will be a light supper buffet in the restaurant, before you test your general knowledge at our annual Quiz Night.

Boxing Day

Tuck into a full English buffet breakfast, before we bid farewell to our guests staying on the two-night package. For those guests staying with us on the three-night package, the morning can be spent at leisure, before enjoying a delicious Carvery lunch. In the evening, a 3-course dinner will be served in Squires Restaurant, followed by a classic game of bingo.

27th December

A full English buffet breakfast starts the day, before we bid a fond farewell to you.



A LITTLE EXTRA?

Why not treat yourself to an additional night for just £65.00 per person dinner, bed and breakfast.

Or linger longer and enjoy a 4pm check out for £25.00

Upgrades from £15.00

Prices:

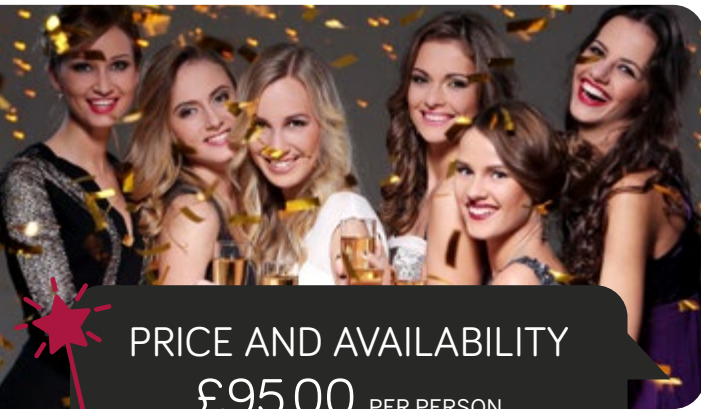
Adult (Per guest) £325
Child (aged 5-12) When sharing with an adult £165
Child (aged 4 and under) FREE
Single Supplement (per room, per night) £35
Upgrades from (per room, per night) £15

	2 nights	3 nights
Adult (Per guest)	£325	£414
Child (aged 5-12) When sharing with an adult	£165	£210
Child (aged 4 and under)	FREE	FREE
Single Supplement (per room, per night)	£35	£35
Upgrades from (per room, per night)	£15	£15



New Year

Welcome in 2023 in style at our fantastic New Year's Eve Gala. Arrive to a Kir Royale drinks reception, and then head through to the restaurant for a five-course Gala Dinner. Live musical entertainment will be provided by our Rat Pack Tribute act, followed by our resident DJ, who will have you dancing the night away as you welcome in the New Year.



PRICE AND AVAILABILITY

£95.00 PER PERSON
Over 18's only

New Year's Eve Gala Break

Join us from 3.00pm, when a cream tea buffet will be served. Your New Year's Eve celebrations begin with a Kir Royale drinks reception, which is followed by a lavish five-course Gala Dinner. Our Rat Pack tribute act and fantastic DJ, are sure to have you dancing into the New Year in style. Over 18's only.

New Year's Day: After a much-needed lie-in, brunch will be served in Squires Restaurant until 12.00pm, with check out extended for you, until 1.00pm.

Linger longer and add a late check out of 4pm for £25.00

Arrival/welcome drink:
from 7:00pm
Dinner served:
7:30pm
Carriages:
1:00am
Dress code:
Smart Casual

PRICE AND AVAILABILITY

£165.00
per guest

ADDITIONAL NIGHTS
DINNER, BED & BREAKFAST
£65.00 per guest

SINGLE SUPPLEMENT
£35.00 per room, per night

UPGRADES FROM
£15.00 per room, per night

New Years Eve Gala Menu

TO START

Smoked salmon with
Scottish asparagus
& herbs wrapped in
smoked salmon

Fennel & Red Endive Salad,
Caper Lemon dressing

OR

Pressed Mediterranean
vegetable terrine (v)

Olive & sundried
tomato salad

Mango sorbet

TO FOLLOW

CHOOSE FROM

Beef Wellington

Dauphinoise Potato,
mixed baby vegetables,
Madeira sauce

Wild mushroom, truffle &
vegetable Wellington (vg)

Dauphinoise potato,
mixed baby vegetables

Caramelised red onion
& goat's cheese tart (v)

Red chard & rocket salad,
balsamic & rosemary roasted
new potatoes

TO FINISH

Dark chocolate
& caramel ingot
Griottine cherry,
crushed meringue

Cheese Station
Selection of soft cheese,
savoury biscuits, fruit chutney

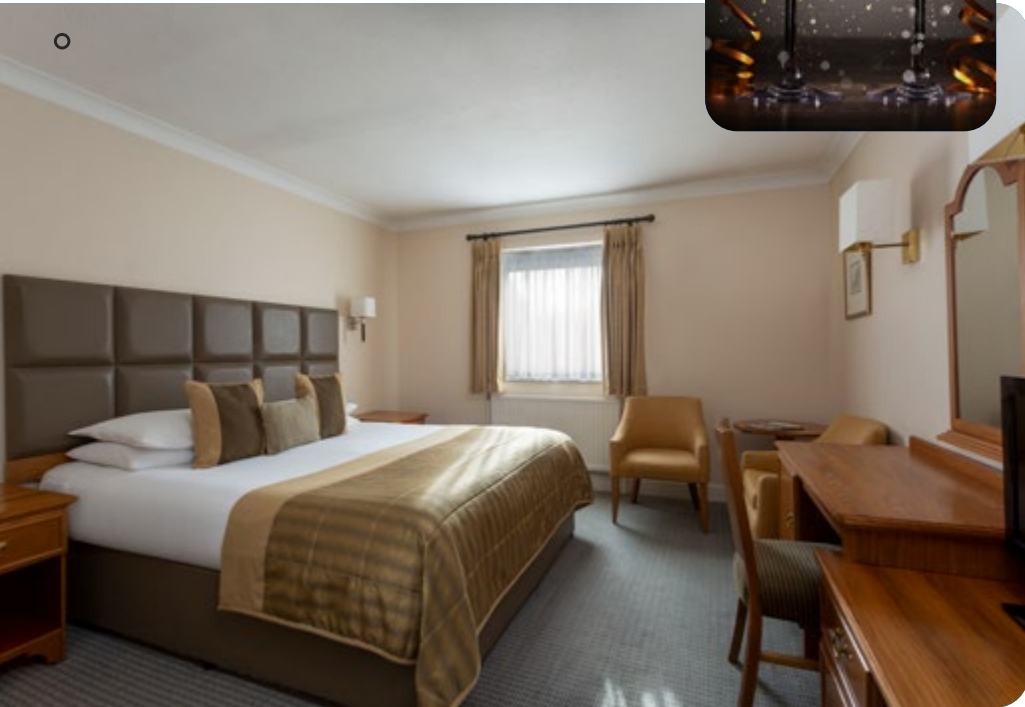
Coffee and truffles

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Booze & Snooze

Avoid the late night journey home with our special rates on party night accommodation.



PRICE AND AVAILABILITY

Sunday – Friday

£85.00

Saturday

£95.00

Please quote PARTY22 when booking.

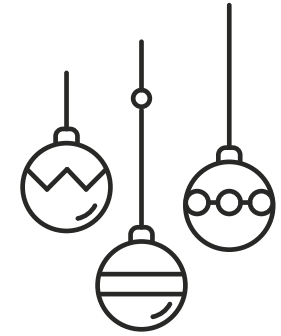


Why not linger longer and add a late check out of 3pm for

£25.00



Terms & Conditions



- All event dates are subject to availability.
- All prices include VAT at the current rate.
- We will ask for a £15 per guest non-refundable, non-transferable deposit which will be used against the cost of the meal and cannot be used on drinks.
- For Booze & Snooze bookings, full non-refundable prepayment is required.
- For New Year and Christmas package bookings £50 per person non-refundable and non-transferrable deposit is required. The remaining payment is to be paid in full by 1st November 2022.
- Your booking will not be confirmed until we receive all the deposits. If you are paying on behalf of a large group please send one cheque or arrange payment by one credit/debit card.
- The balance of payment for all meals and accommodation Packages must be received by 1st November 2022.
- Bookings that cancel prior to 1st November 2022 will lose the deposits paid. Bookings that cancel on or after 2nd November 2022 will be charged the total value of the booking, including accommodation, meals and beverages.
- Should you book after 1st November 2022 the hotel may request full prepayment at the time of confirmation.
- Menu choices and special dietary requirements must be supplied no later than the 1st November to ensure efficient service. There may be an additional charge for some special dietary requests which have to be provided by the hotel or specialist suppliers.
- If you have any concerns regarding food allergens please ask a member of staff and you will be provided with detailed information on each dish.
- Guests under 18 years old may be restricted at some events – please check at time of booking.
- The Booze & Snooze special accommodation rate is only available to guests attending a party night at the hotel and is subject to availability.
- The hotel reserves the right to change the advertised artistes without prior notice in the unfortunate circumstances of force majeure, ill health or forces beyond our control.
- The hotel reserves the right to merge Christmas events to ensure appropriate numbers, or move an event to a smaller/larger room should numbers dictate, this includes the evening of the event.
- The hotel reserves the right to cancel any event for any reason at its discretion. Should this situation arise, all deposits and payments will be refunded.
- The hotel management reserve the right to refuse entry to the hotel and to charge the company, organiser or individual for any damages caused by unreasonable behavior.
- Bookings over 60 guests may be subject to a separate contract.
- Private company bookings will be issued a separate contract with the hotel standard functions terms and conditions.
- The hotel does not allow alcohol or novelties to be brought onto the premises.



All rates quoted are subject to availability and correct at the time of going to print.



BRIDGEWOOD MANOR

— HOTEL & SPA —

Chatham Kent

Near Bluebell Hill, Walderslade Woods, Chatham ME5 9AX
01634 201333 | reception@bridgewoodmanorhotel.com

